

AIPA Mosaic/Green Bullet

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.9 kg (33.9%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.7 kg (30.4%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (17.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (10.7%) | 79 % | 22 |
| Grain | Strzegom Bursztynowy | 0.4 kg (7.1%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 7 g | 65 min | 15.3 % |
| Boil | Mosaic | 5 g | 60 min | 13 % |
| Boil | Mosaic | 5 g | 45 min | 13 % |
| Boil | Green Bullet | 13 g | 30 min | 12.6 % |
| Boil | Mosaic | 10 g | 30 min | 13 % |
| Aroma (end of boil) | Green Bullet | 10 g | 10 min | 12.6 % |
| Aroma (end of boil) | Centennial | 15 g | 5 min | 8.9 % |
| Whirlpool | Mosaic | 10 g | 1 min | 13 % |
| Whirlpool | Citra | 5 g | 1 min | 13.5 % |
| Dry Hop | Mosaic | 20 g | 5 day(s) | 13 % |
| Dry Hop | Centennial | 30 g | 5 day(s) | 8.9 % |
| Dry Hop | Citra | 5 g | 5 day(s) | 13.5 % |
| Dry Hop | Amarillo | 5 g | 5 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech irlandzki | 5 g | Boil | 5 min |